

CHÂTEAU CANTEMERLE

1997



The 15% of Petit Verdot in the final assemblage represents a record proportion in Cantemerle's wine. It must be acknowledged that this vintage was not the easiest of the decade, with a summer whose unstable weather constantly alternated between thunderstorms and heat waves. The wine is ready for drinking now, and will probably not gain anything from further aging. Light and perfumed, it shows a floral bouquet and a slender body, with supple tannins which show traces of a difficult vintage.

Vineyard

87 ha under production
Silica and gravel soils of the quaternary era
50% Cabernet Sauvignon - 40% Merlot - 5% Petit Verdot -
5% Cabernet Franc
Average age of vines : 30 years
Vine density : 9600 plants per hectare

Culture And Harvest

Pruning : Médoc double Guyot
Deleafing: face to face after flowering (berry set)
Grape thinning is done when the grapes are filling out
Green harvest occurs after changing of color (veraison)
Handpicked harvest with selective sorting in the vineyard

Vinification And Ageing

Total destemming
The grapes are hand-sorted before crushing
Fermentation: 6-8 days at 26 -28°C
Maceration: 28 -30 days
Ageing for 12 months in french oak barrels(medium toast)
which 50% are new
An ultra light fining is done but no filtration occurs prior to
bottling

Production

300 000 bottles

Second Wine

Les Allées de Cantemerle

Blending 1997

45% Cabernet Sauvignon
40% Merlot
15% Petit Verdot

CHATEAU CANTEMERLE

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